

Turkey Parmesan

Makes: 100 Servings

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Ingredients	Weight	Measure
Raw turkey breast, sliced	18 3/4 lb	
Eggs, slightly beaten	2 lb	
Cold water		2 cups
Dry bread crumbs	1 gal	
Tomato juice	2 gal and 1 1/3 cups	
Tomato puree	1 gal and 1/4 cup	
Worcestershire sauce		2 2/3 Tbsp
Garlic powder		1 1/3 Tbsp
Dried thyme		1 1/3 Tbsp
Dried sweet basil		1 1/3 Tbsp
Salt		2 2/3 Tbsp
Butter or margarine	8 oz	
Hydrogenated shortening	4 oz	
Parmesan cheese, grated	4 3/4 lb	
Mozzarella cheese slices		100 each 3/4 oz

Directions

TURKEY PREP

1. Portion turkey into 3 oz portions. Pound to an even 1/4-inch thickness.
2. Beat eggs and water together. Dip turkey cutlets into egg mixture. Place on wire rack to drain.
3. Coat with bread crumbs. Place on large trays (do not overlap). Refrigerate.

TOMATO SAUCE

1. In a 5-gallon steam-jacketed kettle, combine tomato juice, puree, Worcestershire sauce, garlic powder, thyme, basil, salt, butter or margarine. Bring to a boil. Reduce heat and simmer for 10-15 minutes.

ASSEMBLY

1. Over medium heat, saute turkey using shortening as needed. Cook about 2 minutes per side, until brown on each side.
2. Place sauteed turkey in a single layer into 12x18x2.5-inch pans. Cover with hot tomato sauce. Sprinkle Parmesan cheese evenly over the top.
3. Place sliced Mozzarella cheese on top of each turkey portion.
4. Heat in a preheated 425°F oven for 7-10 minutes or until heated through.
5. Serve immediately.